

CLAIMS

1. A method of enhancing the salty taste of a food or beverage containing salt, which comprises adding an
5 acidic peptide to the food or beverage.

2. The method according to claim 1, wherein the acidic peptide is an acidic peptide which is obtainable by
subjecting a protein to hydrolysis.

10

3. The method according to claim 1, wherein the acidic peptide is an acidic peptide which is obtainable by
subjecting a protein to hydrolysis and deamidation.

15

4. The method according to any of claims 1 to 3, which further comprises adding a basic substance.

5. The method according to claim 4, wherein the basic substance is a basic amino acid.

20

6. The method according to claim 5, wherein the basic amino acid is arginine.

sub A' →
25 ~~7. The method according to any of claims 1 to 6, which further comprises adding succinic acid.~~

~~8. A salty taste enhancer comprising an acidic peptide as an active ingredient.~~ *→*

30

9. The salty taste enhancer according to claim 8, wherein the acidic peptide is an acidic peptide which is obtainable by subjecting a protein to hydrolysis.

35

10. The salty taste enhancer according to claim 8, wherein the acidic peptide is an acidic peptide which is obtainable by subjecting a protein to hydrolysis and

deamidation.

11. The salty taste enhancer according to any of claims 8 to 10, further comprising a basic substance.

5

12. The salty taste enhancer according to claim 11, wherein the basic substance is a basic amino acid.

13. The salty taste enhancer according to claim 12, wherein the basic amino acid is arginine.

10

Sub A² → ~~14. The salty taste enhancer according to any of claims 8 to 13, further comprising succinic acid.~~

15 15. A salty taste seasoning agent comprising an acidic peptide and salt. 7

16. The salty taste seasoning agent according to claim 15, wherein the acidic peptide is an acidic peptide which is obtainable by subjecting a protein to hydrolysis.

20

17. The salty taste seasoning agent according to claim 15, wherein the acidic peptide is an acidic peptide which is obtainable by subjecting a protein to hydrolysis and deamidation.

25

18. The salty taste seasoning agent according to any of claims 15 to 17, further comprising a basic substance.

30

19. The salty taste seasoning agent according to claim 18, wherein the basic substance is a basic amino acid.

35 20. The salty taste seasoning agent according to claim 19, wherein the basic amino acid is arginine.

Sub A3

21. The salty taste seasoning agent according to any of claims 15 to 20, further comprising succinic acid.

22. A food or beverage comprising the salty taste enhancer according to any of claims 8 to 14.

23. A food or beverage comprising salt and the salty taste enhancer according to any of claims 8 to 14.

24. A food or beverage comprising the salty taste seasoning agent according to any of claims 15 to 21.

25. A method of enhancing the salty taste of a food or beverage containing salt, which comprises adding to the food or beverage a peptide which is obtainable by subjecting a protein to hydrolysis and deamidation.

26. The method according to claim 25, which further comprises adding a basic substance.

27. The method according to claim 26, wherein the basic substance is a basic amino acid.

28. The method according to claim 27, wherein the basic amino acid is arginine.

29. The method according to any of claims 25 to 28, which further comprises adding succinic acid.

30. A salty taste enhancer comprising, as an active ingredient, a peptide which is obtainable by subjecting a protein to hydrolysis and deamidation.

31. The salty taste enhancer according to claim 30, further comprising a basic substance.

32. The salty taste enhancer according to claim 31, wherein the basic substance is a basic amino acid.

33. The salty taste enhancer according to claim 32,
5 wherein the basic amino acid is arginine.

34. The salty taste enhancer according to any of claims 30 to 33, further comprising succinic acid.

10 35. A salty taste seasoning agent comprising a peptide which is obtainable by subjecting a protein to hydrolysis and deamidation and salt.

36. The salty taste seasoning agent according to
15 claim 35, further comprising a basic substance.

37. The salty taste seasoning agent according to claim 36, wherein the basic substance is a basic amino acid.

20 38. The salty taste seasoning agent according to claim 37, wherein the basic amino acid is arginine.

39. The salty taste seasoning agent according to
25 any of claims 35 to 38, further comprising succinic acid.

Sub A4
30 40. A food or beverage comprising the salty taste enhancer according to any of claims 30 to 34.

41. A food or beverage comprising salt and the salty taste enhancer according to any of claims 30 to 34.

42. A food or beverage comprising the salty taste seasoning agent according to any of claims 35 to 39.